

<b>Organization Name #25</b>	<b>Contact Person</b>	<b>Address</b>	<b>City</b>	<b>Zip Code</b>	<b>Phone Number</b>	<b>E-mail Address</b>
Society of St. Vincent de Paul	Sarah Attwood	420 W. Watkins	Phoenix	85002	602-850-6725	<a href="mailto:Sattwood@SVDP-Phx-AZ.org">Sattwood@SVDP-Phx-AZ.org</a>
<b>Project Description</b>						
A volunteer professional chef came into our family dining room and offered a cooking class for all the families. He presented a different meal each week with non-perishable items, typically found in a food box. Each parent took home ingredients to make the meal together as a family.						
<b>Amount Received</b>						
\$500.00						
<b>How did this project make a difference in reducing childhood hunger in Arizona</b>						
The families we serve in our dining room are considered the working poor. They have a house and income that's not sustainable. So coming to our dining room helps save money but this project also gave them tools to make better eating habits. Families often receive food boxes but don't have enough information on how to make that box a healthy meal. Diabetes is very prevalent in the population, particularly in the children. This project helped reduce hunger while increasing well-being.						
<b>Number of children served</b>						
30-60 kids each week						
<b>Number of meals served</b>						
<b>Number of snacks served</b>						
<b>Description of meals/snack served</b>						
<b>Description of most popular meal/snack served</b>						
<b>What improvement/impact was made</b>						
Mothers and fathers were given recipes and ingredients to make a healthy meal together as a family. We started the project trying to focus the education on the kids but realized it was more effective to educate the parents who are preparing food for their children.						
<b>How did you measure the success of the project</b>						
We measured success by the number of people, particularly mothers who returned each week. At minimum we had 20 women in attendance. The chef started each session asking how the previous week's meals turned out. He always tried to engage the women so they were participating.						
<b>Will the program continue</b>						
Yes! Our chef has lots of ideas and has committed to continuing through the fall.						
<b>Additional Information</b>						